

*Cooking
on all
Burners
by
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The Award Winning Food Editorial page of 1960... 1st Place Winner of the Vesta Award 1961, Mythical Goddess of Hearth and Home, for the United States & Canada sponsored by the American Meat Institute.

DINNERTIME FUN WITH A FLARE

Ruby Red Chicken will give you the reputation of being a cook with a flare—flare for the unusual in good flavor, attractiveness, and new ideas. But cooking with a flare doesn't have to mean long hours in the kitchen. Mealtime preparation can be fun, with this easily baked chicken delight, an Ohio entry in the recent National Chicken Cooking Contest.

Tender, tasty broiler-fryer chicken is teamed with the most companionable of all foods, jewel-bright cranberry sauce, for this reputation-building dinner. Serving-size pieces of the low-calorie chicken are well coated with a subtle blending of herbs, seasonings, and flour. After being placed one layer deep in a shallow baking dish, they are topped with sparkling whole cranberry sauce, either your own or the canned variety. One hour of baking and you're ready to eat the succulent chicken, richly flavored through and through with the tart goodness of the cranberry sauce.

Ruby Red Chicken sets the tone for a simple, but elegant meal. Robust appetites will be satisfied, and the budget-minded homemaker will find this interesting combination of economical foods a sure penny-saver. Fresh or frozen brussel sprouts, a sweet potato soufflé, and fresh rhubarb pie add the finishing touches to a meal sure to delight family or guests.

MENU

- Ruby Red Chicken
- Sweet Potato Soufflé
- Brussel Sprouts
- Hard Rolls
- Relish Tray
- Rhubarb Pie
- Milk
- Coffee

RUBY RED CHICKEN

- 8½ x 11-inch shallow baking dish
- 1 broiler-fryer, 2½ to 3 lb., cut in serving pieces
- 2 tablespoons shortening
- 3 tablespoons flour
- ½ teaspoon salt
- ½ teaspoon celery salt
- ½ teaspoon onion salt
- ¼ teaspoon rosemary
- 1¾ cups (1 1-lb. can) whole cranberry sauce

Wash chicken pieces; drain and pat dry. Melt shortening in a 8½x11-inch shallow baking dish in the oven. Combine flour, salt, celery salt, onion salt, and rosemary in a paper bag. Shake chicken, two or three pieces at a time, in a bag to coat evenly with flour mixture. Place chicken in baking dish, one layer deep. Top with cranberry sauce. Bake in a 350°F preheated (moderate oven about 1 hour, or until chicken is fork-tender. **Makes 4 to 5 servings.** (See picture on this page.)

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A fruit-cheese-and-vegetable mold that tastes as refreshing as it looks, "Peach Flower Salad" is a chilled treat definitely to be added to your "garden" of warm-weather recipes.

The bottom half is a mixture of cottage cheese, sliced celery and chopped green pepper and cucumber in lime gelatin. This is topped with golden canned cling peach halves shaped into flower petals and stems and crested with maraschino cherries. Served on crisp salad greens, here's a multi-colored, easy-to-prepare salad specialty to bestir the appetites of party guests and to turn any family dinner into a festive affair.

Save the syrup drained from the canned clings and combine it with ginger ale and a little lemon or lime juice for a sparkling punch. Nothing goes to waste when you open a can of juicy cling peach halves or slices to provide flavor interest in numerous salads, desserts and meat sauces.

PEACH FLOWER SALAD

- 1 can (1 lb. 13 oz.) cling peach halves
- 2 packages lime gelatin
- 3 cups boiling water
- ½ teaspoon salt
- 2 tablespoons vinegar
- 2 tablespoons lemon juice
- 1 cup creamed cottage cheese
- ½ cup thinly-sliced celery
- ¼ cup chopped green pepper
- ¼ cup chopped cucumber
- 6 to 8 maraschino cherries
- Dash aromatic bitters

Drain peach halves. Dissolve gelatin in boiling water. Add salt, vinegar and half the lemon juice; divide mixture into halves. To first half, add cottage cheese, celery, green pepper and cucumber. Pour into 8½-inch square pan; chill until firm. Slash and spread peach halves just enough to form petals and stems. Arrange on congealed gelatin; top with cherries. Add remaining tablespoon lemon juice and bitters to rest of gelatin mixture and pour over "fruit flowers." Chill thoroughly. **Makes 6 to 7 servings.** (See picture on this page.)

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In the Spring a homemaker's fancy turns to many things—and one of them is certainly colorful, refreshing salads. "Spring-in-the-Air Salad" lives up to its name and will assuredly put a bounce into your Springtime menu-planning. Its blue lake green beans are as alluring as the verdant fields of Oregon and Washington where these pole beans are grown especially for canning. Ideal climatic conditions of the Pacific Northwest—and notably a wealth of natural water resources—guarantee topnotch quality in the stringless green bean known as blue lake and packed under many different brand names.

SPRING-IN-THE-AIR SALAD

- 1 can (1 lb.) cut blue lake green beans
- 2 tablespoons French dressing
- 2 cups diced, cooked chicken or
- 1 can (12½ oz.) tuna
- ¾ cup sliced radishes
- ¼ cup mayonnaise
- 1 tablespoon lemon juice
- Lettuce
- Radishes

Drain beans; combine with French dressing and marinate 1 hour. Add chicken, sliced radishes, mayonnaise and lemon juice; toss lightly. Serve in crisp lettuce cups and garnish with whole radishes. **Makes about 4 servings.**

SPARK MEAT, POTATOES, PARTIES WITH "AVOCADO HORSE RADISH WHIP"

Give a lift to your next roast beef by serving it with "Avocado Horseradish Whip." It's also mighty tasty as topping for baked potatoes or as a party dip. This triple-threat treat couldn't be simpler to make. Blend mashed avocado and whipped cream seasoned with horseradish until creamy and smooth. When mashing avocado, it's advisable to use a very ripe one.

AVOCADO HORSE RADISH WHIP

- 1 avocado
- 1 teaspoon lemon juice
- 1 cup whipping cream
- 4 tablespoons prepared horseradish
- ½ teaspoon salt

Cut avocado lengthwise into halves; remove seed and skin. Sprinkle fruit with lemon juice and mash with fork. Whip cream until stiff and fold in horseradish and salt. Blend avocado into whipped cream mixture until creamy and smooth. Serve with roast beef. **Makes 3 cups—8 servings.**

This fluffy cake topping, "Fruited Angel Fluff," is as delectable to eat as it is attractive to serve. Gaily-

colored canned fruit cocktail is folded into a beaten egg white mixture along with moist shredded coconut, then spooned onto slices of cake. So easy to prepare, "Fruited Angel Fluff" makes the simplest cake a treat fit for a party.

FRUITED ANGEL FLUFF

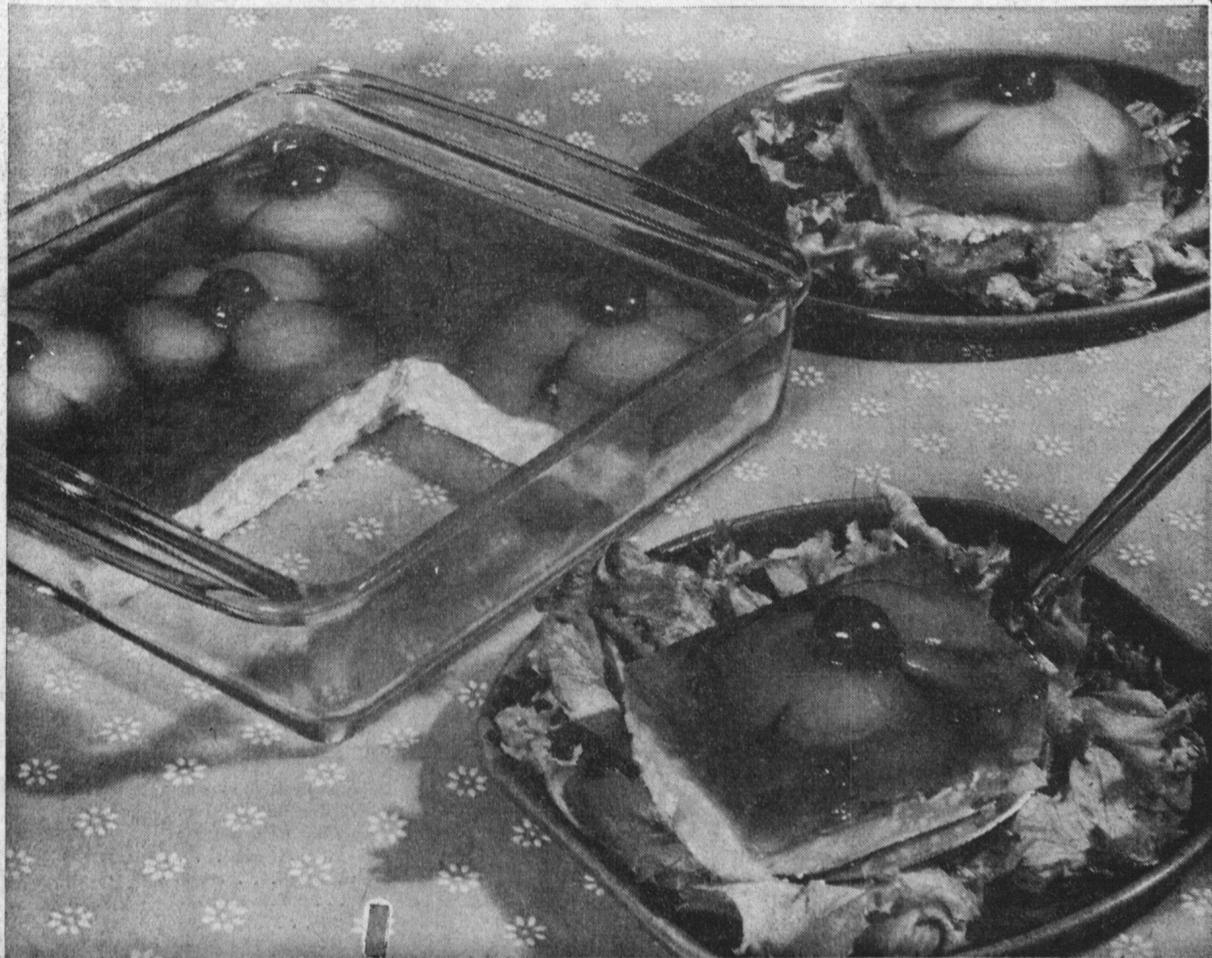
- ¼ cup sugar
- 2 egg whites
- ¼ teaspoon salt
- 2 tablespoons lemon juice
- 1 tablespoon syrup from canned fruit cocktail
- ½ teaspoon grated lemon rind
- 1 cup shredded fruit cocktail
- ¼ cup shredded or flaked coconut
- Plain cake.

Combine sugar, egg whites, salt, lemon juice and syrup. Place over boiling water and beat with rotary beater 5 to 7 minutes, until mixture holds its shape. Remove from heat and blend in rind. Cool. Fold in thoroughly-drained fruit cocktail and coconut. Spoon over slices of plain cake. **Makes 4 to 6 servings.**

See You Next Week!



RUBY RED CHICKEN served with Sweet Potato Soufflé, Brussel Sprouts, Hard Rolls, Relish Tray and Rhubarb Pie. (See recipe on this page.)



Make **PEACH FLOWER SALAD** ahead of time and chill it thoroughly before enjoying its delicious melange of sunny canned cling peach halves, cottage cheese and fresh vegetables in lime gelatin. (See recipe on this page.)